

# Orcharding for Cider & Perry

**Do you want to acquire the skills, knowledge & understanding necessary to profitably grow quality cider apples & and perry pears? Then, this is THE course to attend!**

## Introduction

Tutored by one of the world's leading authorities in cider apple orcharding, this one day course aims to provide you with:

- ✓ a thorough grounding in the main principles and practices of cider & perry orcharding;
- ✓ a wealth of knowledge, insight and technical know-how, drawn from many years of practical experience;
- ✓ the skills, knowledge and understanding needed for the profitable production of quality apples & pears.

## Who is the course for & how is it organised?

This **new** intensive **one-day course** is designed to meet the needs of all individuals who are thinking about or planning to establish an orchard ..... **or** who are already involved in growing fruit ..... **or** who are just interested in this subject. The course is suitable for beginners, new businesses and existing growers (large & small-scale) alike.

## Who is the Main Tutor?

**John Worle** – one of the world's most highly respected experts in cider apple orcharding.

## What do you get from the course?

- Expert tuition, training and **comprehensive** advice & guidance.
- A set of reference notes.
- Orchard visits, case studies & appraisals
- Refreshments and lunch.

## Course Content

### Planning a new orchard:

- Orchard site selection (Soil type, drainage, aspect, topography, climate)
- Tree selection (Cultivars, rootstocks, tree density, tree quality)
- Orchard layout

### Site preparation:

- Drainage & soil fertility
- Fencing & windbreaks
- Planting, staking, guarding

### Orchard management:

- Young & established orchards and for bush, half-standards & standard trees
- Pruning
- Tree nutrition & growth control
- Weed control and drain, grass & alley maintenance
- Pest & disease recognition & control
- Harvesting (preparation, hand-harvesting, machine harvesting)
- General management & control (H&S, environmental aspects, records, orchard conservation & sustainability)
- Organic production

### Financial aspects:

- Set-up & operating costs
- Return on investment & operations
- Financial planning & control

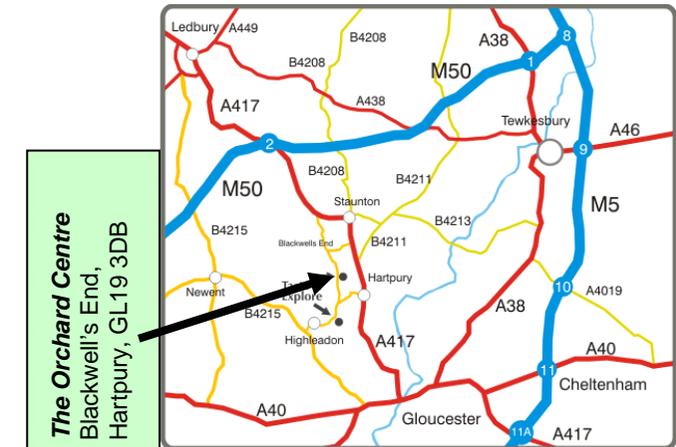
Sessions include expert-led lectures, workshops, and field-trip visits.

## Associated Course

This Orcharding course forms **Part 1** of the full **Cider & Perry Production – Principles & Practice** course. **Part 2** is run over 4 subsequent days and provides a thorough grounding in the main principles and practices of cider & perry production. Full details of this are separately available.

## Where is the course run?

Conveniently located near the heart of 'cider apple country', the **Orchard Centre** in Gloucestershire is the main base for this course.



## Course Dates

The next course is planned for:

- **9<sup>th</sup> June 2017**

## Costs

Course costs (ex. VAT), including a buffet lunch, refreshments, supply of materials and notes, are:

**£150.00 + VAT**

**NB** A 3.0% handling fee is added to all payments made by **credit** and business cards. **No** additional charge is made for UK bank personal **debit** cards.

**Other courses are also available - so please enquire for further details.**